

Skirt Steak Satay <i>grilled and served with sweet soy glaze.</i>	7.50
New Century Sushi tuna, mango, cucumber, masago, lettuce, and sushi rice rolled in rice paper. served on top of yogurt cream and [^] chile sauce.	7.50
Crispy Calamari [^] calamari with dry-rubbed spices lightly fried; sweet mango sauce.	7.95
Glazed Spare Ribs [^] caramelized in a sweet-chili sauce.	7.95
Tuna Tataki sliced thinly and garnished with onion and grated radish; ponzu sauce.	10.95
Kimchee [^] [^] spicy korean pickled vegetables.	4.25

Blue Island surimi, avocado, and masago caviar rolled in cucumber; light vinegar sauce.	6.00
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soups	
Miso japanese soybean broth.	2.50
Wonton Soup chicken and shiitake dumplings in a flavorful chicken broth with spinach.	4.50
Tom Yom Goon [^] [^] shrimp, tomatoes, and mushrooms in a spicy and sour lemon-grass broth.	4.95

lunch specials (mon.- sat. 11:30am- 3pm)
include miso soup, salad, and california roll. brown rice in california roll \$1 extra

A. Sashimi assorted fillets of fresh raw fish	8.95
fillets of tuna, salmon, or hamachi only	10.95

B. Red Curry Beef [^] skirt steak, sweet potato, crimini mushroom, spinach, and bell peppers in a red curry coconut broth.	8.95
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C. Thai Basil Chicken chicken breast, crimini mushroom, & bell peppers in an aromatic Thai basil sauce.	8.95
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D. Sushi 4 assorted pieces of nigiri sushi.	8.95
4 pieces of tuna, salmon, or hamachi only	10.95

E. Tamarind Shrimp shrimp wok-seared with caramelized onions in a sweet and sour tamarind sauce.	9.95
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F. Simple Vegetable Stir-Fry seasonal vegetables wok-seared with ginger and garlic.	8.95
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G. Pork Katsu lightly breaded pork cutlet served with sweet and sour sauce	8.95
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H. Vegetarian Mapo Tofu [^] [^] silken tofu simmered with vegetables in a spicy chili-bean sauce	8.95
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I. Garlic Chicken chicken breast grilled with roasted garlic and lemongrass.	8.95
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J. Grilled Salmon brushed with sweet teriyaki sauce.	9.95
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K. Chicken Dumplings 5 chicken and shiitake mushroom dumplings steamed; garlic soy sauce.	8.95
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green plates	
Hiyashi Wakame cold marinated sea vegetables.	4.50

Edamame soybeans in the shell steamed and lightly salted.	4.50
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Fiery Spinach [^] [^] spinach wok-seared with chilies, garlic, and a touch of sesame oil.	6.95
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Simple Vegetable Stir Fry stir-fried with ginger & garlic.	5.95
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Green Papaya Salad shrimp, calamari, mussels, green papaya, and tomatoes tossed with herbs in a lime vinaigrette.	8.95
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Wild Mushroom Salad grilled shiitake mushroom, enoki mushroom, and field greens; cilantro-ginger vinaigrette.	8.95
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Lan’s Salad field greens, tomato, cucumber, red onion, and wonton crisps; cilantro-ginger vinaigrette.	6.95
add avocado	+2.00
add chicken breast	+3.00
add shrimp	+4.00
Mini Lan’s Salad	3.75

noodles and rices brown rice substitution \$1.00

Vegetable Flat Noodles rice noodles, mushroom, bean sprouts, spinach, peppers, snow peas, bok choy, onions and chives; garlic-soy sauce.	10.95
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Chicken/ Beef Flat Noodles rice noodles, chicken or beef, bell peppers, bean sprouts, spinach, onions, and chives; garlic-soy sauce.	11.95/12.95
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Pork Flat Noodles rice noodles, cantonese roast pork, wild mushrooms, bean sprouts, and green onions in a garlic-soy sauce.	12.95
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Noodles with Dumplings fresh egg noodles with chicken dumplings, chinese broccoli, and bean sprouts in a rich broth.	10.95
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Yellow Curry Vermicelli [^] gulf shrimp, chinese sausage, rice vermicelli, red onions, spinach and bell peppers in a yellow curry sauce.	12.95
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Seafood & Glass Noodles gulf shrimp, green lip mussels, fish, and calamari in a light broth with glass noodles and vegetables.	13.95
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Korean BBQ Rice [^] [^] skirt steak, bean sprouts, wakame seaweed, spinach, and kimchee served over rice. (served with cold garnishes.)	13.95
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Unagi Don grilled eel served over rice with a sweet soy glaze.	15.95
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Yakiniku Don sautéed beef & onions served over rice.	13.95
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Filipino Rice Bowl garlic fried rice topped with tender braised pork, fried sunny-side up egg and pickled onions.	13.95
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larger plates
served with rice- salad substitution \$1.50

Sweet & Sour Seafood lightly fried scallops and shrimp tossed with fresh kiwi, pine-apple, and lychee in a delicate sweet and sour sauce.	18.95
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7-Flavored Scallops [^] sea scallops lightly fried and tossed with lemongrass, basil, chilies, and peanuts.	19.95
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Green Curry Shrimp [^] shrimp, sweet potatoes, spinach, and mushrooms in a fresh herb coconut milk broth.	16.95
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Black Bean Shrimp [^] gulf shrimp wok-seared with asparagus, shiitake mushrooms, and onions in a zesty black bean sauce.	16.95
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Vegetable Red Curry [^] bok choy, sweet potato, crimini mushroom, bell peppers, spinach, and onion simmered in a rich red curry broth.	10.95
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Mapo Tofu [^] [^] cubes of silken tofu, mushroom, snow peas,and spinach; spicy bean sauce.	10.95
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Thai Basil Chicken marinated chicken, crimini mushroom, onion, and bell peppers stir-fried; aromatic thai basil sauce.	13.95
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Indonesian Shrimp [^] [^] shrimp, spinach, shiitake mushrooms, onion, and eggplant stir-fried with a touch of shrimp paste.	16.95
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Crispy Almond Snapper 8 oz fillet crusted with chopped almonds and fried. served in a saffron-soba broth.	17.95
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Korean Style Short Ribs boneless beef short ribs marinated in garlic soy sauce and grilled.	17.95
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Lemongrass Chicken marinated chicken, spinach, and onion, simmered in a lemongrass-coconut milk sauce.	13.95
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Mushroom Crusted Tuna 8 oz fillet crusted with wild mushrooms and herbs. seared rare and served over bok choy; red miso broth.	18.95
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Mongolian Beef [^] sliced skirt, shiitake mushroom, and green onion in zesty garlic-chile sauce	15.95
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Red Curry Beef [^] skirt steak, sweet potato, onion, mushroom, snow peas, and spinach simmered in a red curry broth.	15.95
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Garlic Beef Tataki seared skirt steak served over spinach with garlic, scallion, and daikon radish; soy broth.	15.95
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Garlic Chicken grilled chicken breast marinated in a roasted garlic-lemongrass sauce; topped with a sweet soy glaze.	13.95
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sashimi plates
served with steamed rice

Small Plates: 9 pcs. of fresh raw fish		Medium Plates: 16 pcs. of fresh raw fish	
mix	10.95	mix	17.95
snapper	10.95	snapper	17.95
tuna	11.95	tuna	18.95
salmon	11.95	salmon	18.95
hamachi	12.95	hamachi	19.95

Lan’s BIG plate
30 pieces of assorted fresh raw fish. chef’s selection.

sushi plates
served with miso soup- salad substitution \$1.50

Sushi For 1 7 pieces of assorted sushi and one california roll.	14.95
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Sushi For 2 14 pcs. of sushi, a rainbow, bagel, & a [^] [^] spicy tuna roll.	36.95
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Sushi For More chef’s selection for each additional person.	17.95/pp
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Beginner Roll Combination one roll each of negi-tekka, california, and crab rangoon.	11.95
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Vegetarian Roll Combination one roll each of green wonton, tropical, and vegetable.	13.95
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Funky Roll Combination one roll each of [^] [^] spicy tuna, bagel, & rainbow.	17.95
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Sushi and Sashimi For 1 7 pieces of sushi, a california roll, and a selection of sashimi.	23.95
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Sushi and Sashimi For 2 14 pieces of sushi, a california roll, a [^] [^] spicy tuna roll, a bagel roll, and a selection of sashimi.	43.95
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Sushi and Sashimi For More chef’s selection for each additional person.	20.95/pp
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Tekka Don fillets of tuna served over sushi rice.	16.95
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Chirashi Don assorted seafood served over sushi rice.	18.95
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The FDA advises that women who are pregnant or could become pregnant, nursing mothers and young children not eat shark, swordfish, king mackerel, or tilefish. These groups should also limit their intake of fresh, frozen, and canned tuna.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
-State of Florida Dept. of Business and Professional Regulation

sushi by the piece

please ask for today's selection

1.50 each: tamago, avocado

2.00 each: snapper, yellow tail snapper, grouper, surimi, cobia

2.50 each: tuna, salmon, wahoo, squid, shrimp, octopus, flounder

2.75 each: masago, ikura, hamachi, unagi

3.00 each: amaebi

4.00 each: uni

rolls: brown rice substitution in rolls + \$0.50

classic

Kappa cucumber rolled in rice and seaweed. 3.50

Negi-tekka 4.50

tuna and scallion rolled in rice and seaweed.

California 4.00

crab and avocado rolled in rice and sesame.

Ume-shiso 4.00

shiso mint and pickled plum rolled in rice and seaweed.

Natto 4.00

fermented soybean rolled in rice and seaweed. (an acquired taste).

vegetarian

Vegetable 4.50

spinach, kampyo, and cucumber rolled in rice and sesame.

Green Wonton 6.00

asparagus, wonton crisps, spinach, and cream cheese rolled in rice and seaweed and fried; orange-mustard sauce.

Breakfast Roll 5.50

tamago omelet, sautéed shiitakes, and spinach rolled in rice and sesame. topped with spicy mayo

Korean Tofu ↗ 5.50

fried tofu, cucumber, scallion, and kimchee sauce rolled in rice and sesame

Avocado Crunch ↗ 6.50

wontons crisps, cream cheese, and cucumber rolled in rice and topped with sliced avocado and mango sauce

RDA 8.00

inari, cucumber, spinach, carrot, lettuce, and avocado rolled in rice and seaweed.

Tropical 4.50

mango, cucumber, red bell pepper, and cilantro rolled in rice and sesame.

funky

Spicy Tuna ↗↗ 5.50

tuna, scallion, and garlic-chile rolled in rice and sesame.

Sunset Strip 9.00

hamachi, masago, and scallion rolled in rice and topped with sliced avocado.

Slippery Eel 10.00

tuna, avocado, cucumber, and scallion rolled in rice and masago; topped with grilled eel.

Rainbow 9.00

a california roll topped with assorted fish.

Rising Sun 6.50

tuna, salmon, avocado, and spicy mayo rolled in rice and masago.

Alaskan 10.00

smoked salmon, surimi, avocado, cucumber and spicy mayo rolled in rice and sesame.

Crunchy Tuna Tartare ↗ 10.00

tuna, cilantro, cucumber, scallion, mango sauce and wonton crisps rolled in masago and avocado

Miami Heat ↗ 7.50

conch fritter, cream cheese, mango, lettuce, cucumber, and spicy mayo rolled in rice and sesame; mango sauce.

Bagel 4.50

salmon, cream cheese, and scallion rolled in rice and seaweed.

Fried Bagel 6.50

salmon, cream cheese, and scallion rolled in seaweed; fried and rolled in rice and seaweed.

Deluxe Bagel Roll 10.00

smoked salmon, cream cheese, scallion, and cucumber rolled in rice and topped with fresh salmon.

nothing raw

Salmon Skin 4.50

grilled salmon skin and scallion rolled in rice and seaweed.

Crab Rangoon 4.50

surimi, cream cheese, and wonton crisps rolled in rice and sesame.

California Eel 9.50

california roll topped with grilled eel.

Roscoe 6.50

grilled eel, cream cheese, and asparagus rolled in rice and seaweed; lightly fried.

Red Lantern 6.50

eel & avocado rolled in rice and masago.

Mystery 10.00

a california roll topped with cooked dynamite.

Futomaki 9.00

surimi, spinach, cucumber, tamago, and kampyo rolled in rice and seaweed.

Funky Chicken 9.50

crispy fried chicken, avocado, cabbage, and mayo rolled in rice and seaweed; sweet and sour sauce.

Young 9.50

fried fish, lettuce, asparagus, surimi and mayo rolled in rice and seaweed.

Dragon Roll 10.00

fried shrimp, unagi, cream cheese, and asparagus rolled in rice and masago topped with avocado, mayo, and eel sauce.

Butterfly 9.50

fried shrimp, lettuce, asparagus, mayo and avocado rolled in rice & seaweed.

Yaki Salmon 6.50

grilled salmon, fried shallots, and cucumber rolled in rice and sesame. topped with teriyaki sauce.

desserts

Lan's Fried Ice Cream 4.75

creamy vanilla ice cream wrapped in pound cake and fried crisp

Sorbets ask about our flavors 3.75

sample 3 different sorbets 5.95

Warm Chocolate & Almond Wontons 5.25

rich chocolate and almond filling inside a crispy wonton pastry served with mango sorbet

Chocolate Soufflé Cake 6.25

warm rich chocolate cake with a soft center
add a scoop of vanilla ice cream +1.00

Passion Fruit Crème Brulee 4.95

passion fruit infused cream

Thai Donuts 4.95

served with three sauces: strawberry, chocolate, and condensed milk

New York Style Cheesecake 5.50

thick, creamy cheesecake

strawberry 6.50

topped with strawberry compote and fresh strawberries

chocolate-hazelnut 6.50

smothered with rich chocolate-hazelnut sauce

bubble tea taiwanese beverage with large tapioca pearls

Fruit Smoothie Flavors 4.00

up to 2 fruits included. (smoothie style-blended with ice)

avocado, banana, cantaloupe, coconut, kiwi, lychee, mango, mixed berry, passionfruit-orange, pineapple, pina colada, strawberry

Snow Flavors 4.50

(creamy fruit smoothies-with a touch of cream)

avocado snow, cantaloupe snow, mango snow, banana snow, lychee snow, strawberry snow, *red bean snow, *green tea snow, *taro snow

Tea/Coffee Flavors (served over ice) 3.50/ 4.00

black tea, green tea, jasmine tea, thai tea, milk teas, thai coffee, green tea latte, taro, almond

Flavored-Teas (served over ice)

flavored teas/ flavored milk teas 4.00/ 4.50

select either green or black tea as base

apple, caramel, cherry, dark chocolate, lemon, lychee, mango, mint, orange, peach, strawberry, raspberry, white chocolate, watermelon, vanilla

Add-ins: (substitution for tapioca is 50¢) +1.00

rainbow jelly, pineapple jelly, lychee jelly, pop boba

↗ denotes mildly spicy dishes

↗↗ denotes spicy dishes

Lan pan-asian cafe is a non-smoking establishment.
menu items and prices are subject to change.



8332 s. dixie highway, miami, fl. 33143

ph 305 661 8141 lanpanasian.com

M-Sa 11:30 am-3 pm & 5:30-10:30 pm Su 1-9:30 pm

starters

Taro & Crab Croquettes 7.95

blue crab, taro potato, corn, onion, and herb croquettes fried and served with a creamy sweet and sour sauce.

Fresh Spring Rolls 4.95

chicken, shrimp, surimi, baby lettuces, and fresh herbs wrapped in rice paper; ↗ roasted peanut sauce (not fried).

Pork Spring Rolls 5.50

pork, beef, and glass noodles wrapped in a crisp wrapper; orange-mustard sauce.

Vegetarian Spring Rolls 6.75

shiitake mushrooms, avocado, fried tofu, rice noodles, carrots, baby greens, and fresh herbs rolled in rice paper; creamy black bean sauce. (not fried)

Agedashi Tofu 5.50

silken tofu lightly fried with sesame seeds; soy broth and traditional garnishes.

Shrimp Dumplings 6.50

shrimp, red peppers, and chives steamed in a wheat wrapper; garlic-soy sauce.

Potstickers 5.50

chicken and mushroom dumplings pan seared; garlic-soy dipping sauce.

Mushroom Wontons 6.50

wild mushroom filling stuffed into a wheat wrapper and fried; sweet and sour tamarind sauce

Tuna Sandwiches 6.95

fresh grilled tuna mixed with green onions, mayonnaise, and orange caviar spread on rice and seaweed. lightly battered and fried. served with a sweet soy glaze.

Asian Nachos 6.95

crispy wontons topped with tender shredded braised pork, chopped avocado, tomato, and cilantro cream.

Grilled Salmon 7.95

grilled with lemon or teriyaki sauce.

Chicken Katsu 6.95

chicken breast dusted with breadcrumbs and lightly fried; sweet and sour sauce.

Szechuan Eggplant ↗ 6.95

chinese eggplant and green onion in a spicy garlic-chile sauce.

Chicken Satay 5.95

grilled with a tamarind glaze; peanut sauce.